

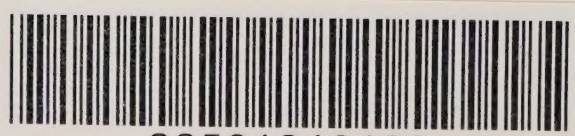
Tarts & Tartlets

Cooked in the
NEW WORLD
GAS COOKER



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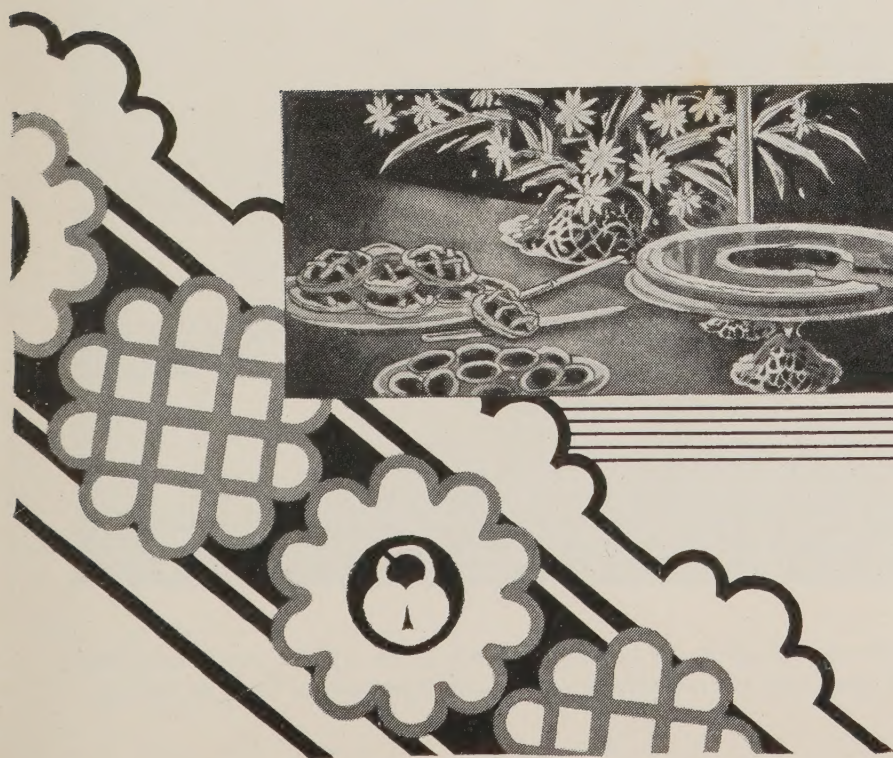


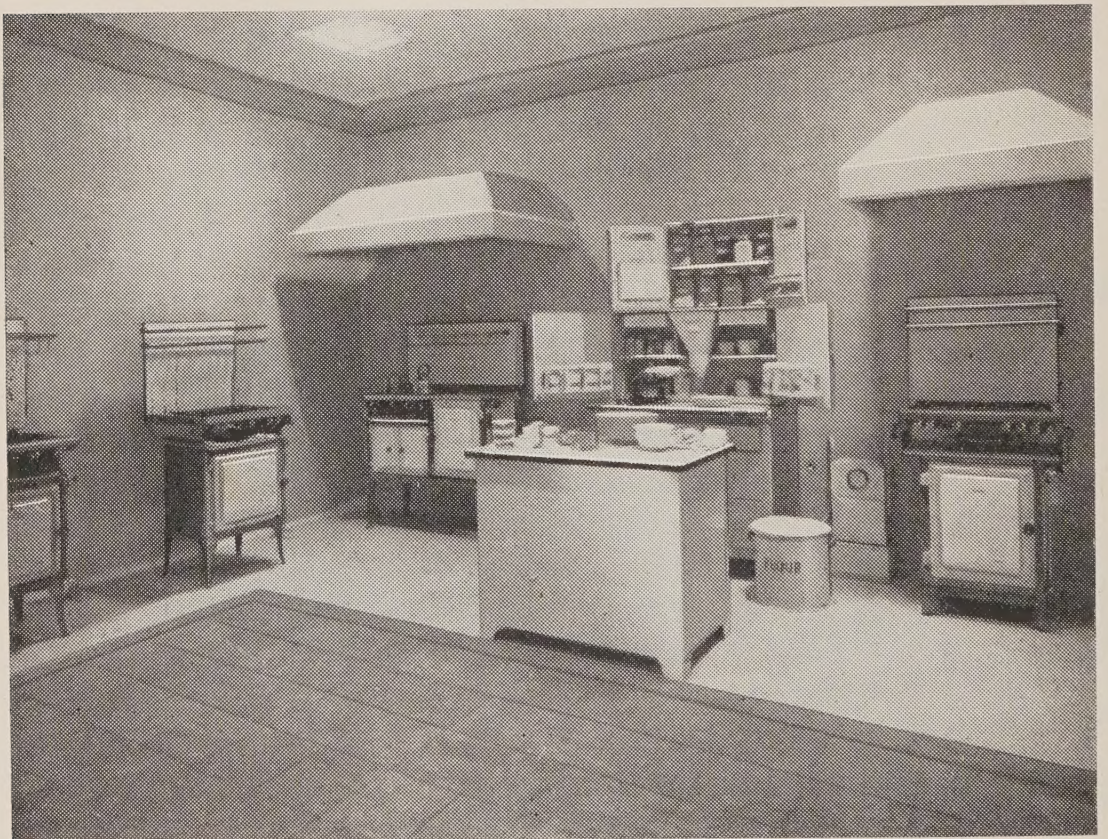
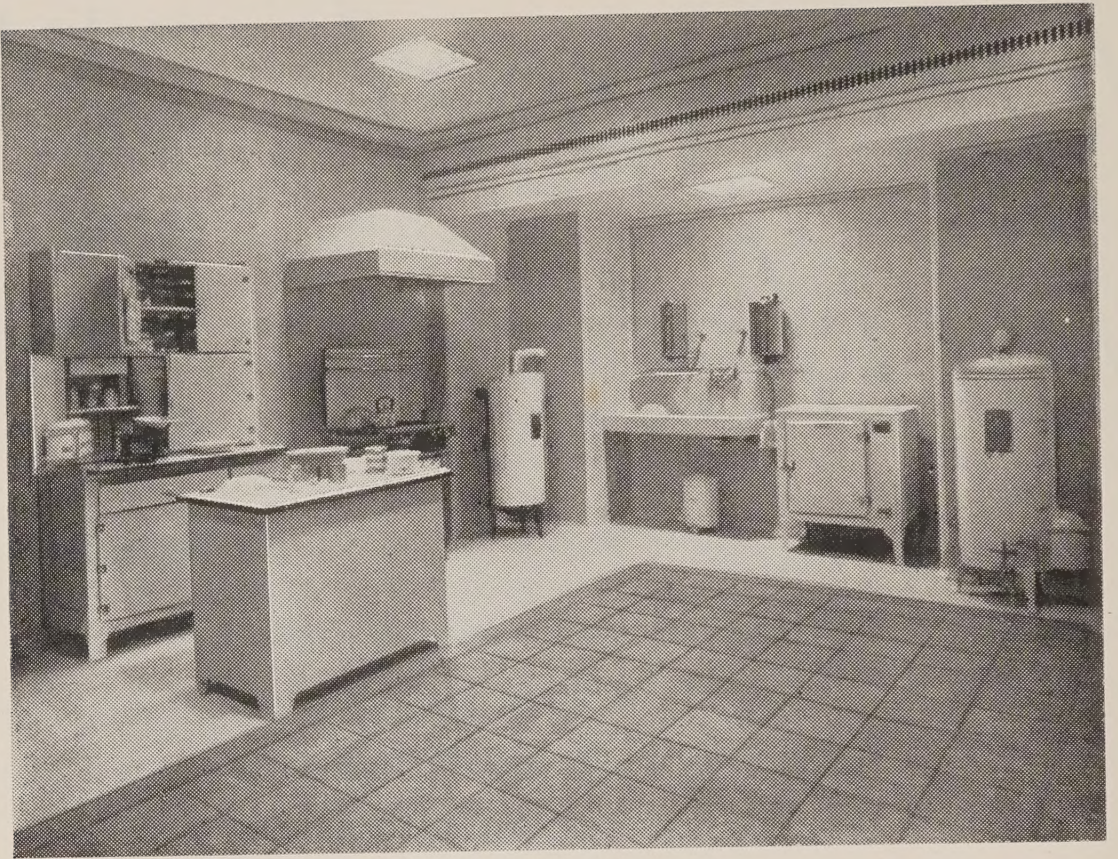
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Tarts and Tartlets

**cooked
in the
NEW
WORLD
Gas
Cooker**

THE making of good pastry is always considered an essential accomplishment of the good cook. The art having been mastered the next consideration is that of the many ways in which the pastry may be used. Some attractive recipes in which pastry is required will be found in this booklet.





Two views of the Radiation Research and Demonstration Kitchen, which is completely fitted with the most modern equipment for extensive research and experimental work in cooking.

TARTS AND TARTLETS

SUCCESS in the baking of these dishes depends upon accurate control of temperature, which is automatically ensured in the “New World” Cooker by means of the “Regulo.” Each recipe has been carefully tested in the Radiation Research Kitchen, so that the correct “Regulo” setting and time required for cooking is given in each case.

To obtain the best results when baking pastry, use thin metal plates or tins for plate pies, flans or open tarts, in preference to thick earthenware or china dishes. The latter are bad conductors of heat and so retard the cooking and browning of the pastry. Fireproof glass plates may be used but the pastry will take longer to brown and bake than when cooked on the thin metal.

To assist in the browning of the underside of plate pies and tarts it is advisable on first lighting the gas to place one of the baking trays, which are provided with “New World” Cookers, on the grid shelf which is to be used in the oven. When the oven is hot, stand the plate or tin containing the pastry directly on the now hot baking tray. For cheese cakes and tartlets use patty pans placed on the baking tray in preference to bun tins. The pastry should be rolled thinly for cheese cakes to make them dainty for tea.

Radiation

TARTS AND TARTLETS COOKED IN THE

PASTRY.

In pastry making the utensils should be cool and the mixing of the ingredients should be carried out in a cool place. The flour should be quite dry, and cold water, freshly drawn, should be used.

It is important not to use too much water and especially to avoid working the material unnecessarily.

NOTE.—Where the quantity of pastry is given, e.g., 4 ozs. pastry, the weight 4 ozs. means pastry made with 4 ozs. flour.

The following are the recipes for the various pastries that are used in the dishes in this booklet.

HOUSEHOLD SHORT CRUST PASTRY.

Ingredients—

$\frac{1}{2}$ lb. flour.	3 to 4 ozs. butter, lard or
$\frac{1}{4}$ teaspoonful baking powder.	dripping.
Pinch of salt.	Cold water.

Method.—Mix the salt and baking powder with the flour, and rub the butter into the flour with the fingers until the mixture looks like breadcrumbs, then add enough water to form a very stiff paste. Roll out at once.

NOTE.—If liked, a teaspoonful of sugar may be added to this pastry when used for sweet dishes.

RICH SHORT PASTRY.

Ingredients—

$\frac{1}{2}$ lb. flour.	Pinch of salt.
5 ozs. butter.	Cold water.

Method.—Pass the flour and salt through a wire sieve into a bowl; lightly rub the butter into the flour with the fingers until the whole has the appearance of breadcrumbs, then add enough cold water to form into a stiff paste. Roll out at once.

NOTE.—For sweet dishes, a teaspoonful of sugar may be added, if liked.

FLEUR PASTRY.

Ingredients—

6 ozs. flour.	1 oz. castor sugar.
Pinch of salt.	Yolk of 1 egg.
$3\frac{1}{2}$ ozs. butter.	

NEW WORLD REGULO-CONTROLLED GAS OVEN

Method.—Rub the fat into the flour and salt, add the sugar, mix with the yolk of egg and work with the hands until the pastry is pliable. Roll out at once. This paste is used for making open tarts which when cold are filled with fresh or cooked fruit and covered with syrup or jelly.

ROUGH PUFF OR FLAKY PASTRY.

Ingredients—

1 lb. flour.	1 teaspoonful lemon juice.
Pinch of salt.	About $\frac{1}{2}$ pint cold water.
12 ozs. butter or lard (or butter and lard mixed).	

Method.—Pass the flour and salt through a wire sieve into a bowl, cut up the butter or lard into pieces about the size of a walnut, drop into the flour, add the water with the lemon juice and form quickly into an elastic dough ; turn out on to the board, knead lightly until smooth and then roll out into a strip ; sprinkle lightly with flour, fold in three, press the edges together, give the paste a half-turn to the right and roll again. Repeat the folding, turning and rolling until the fat is thoroughly mixed into the pastry, but leave the pastry to stand in a cool place between every other rolling if possible. The pastry is improved by standing in a cold place an hour or two before using.

PUFF PASTRY.

Ingredients—

1 lb. flour.	1 teaspoonful lemon juice.
$\frac{1}{4}$ teaspoonful salt.	Cold water.
$\frac{1}{4}$ teaspoonful cream of tartar.	1 lb. butter.

Method.—Sift the flour, cream of tartar and salt. Add the lemon juice and cold water and mix to an elastic dough, using a palette knife. Turn out on to a pastry slab or board and work paste till quite smooth and not too stiff ; set aside in the cold for about 10 minutes. Put the butter in a corner of a floured cloth, press out as much moisture as possible and shape into an oblong. The kneading makes the butter more pliable and less likely to break up when rolled out. Keep cold until wanted. Roll out the paste into an oblong form. Place the butter in the middle. Turn the ends of the paste over, making a fold of three. Press the edges together. Give the paste a half-turn so as to bring the folded edge to one side, press several times with the rolling pin, then roll out into a strip about 18 inches long, keeping the corners as square, and the edges as straight, as possible. Fold the strip in three again, give a half-turn to bring the folded edges to the right and left, press and roll out as before ; allow to stand 15 to

TARTS AND TARTLETS COOKED IN THE

30 minutes in a cold place ; in hot weather it will be found very advantageous to stand the pastry near ice. Repeat the folding and rolling until, in all, seven rollings or "turns" have been given, allowing the pastry to stand as directed after each two turns. After the last rolling, it should stand a few hours covered with a cloth, when it is ready for use, but it may with advantage be kept until the next day and will keep for three or four days provided that it is well wrapped up first in grease-proof paper and then in a cloth. Roll to any desired shape when required.

OPEN TARTS AND FLANS.

(1) BAKEWELL TART.

Regulo Setting Mark 4
Time 55 Minutes

Ingredients—

6 ozs. short crust pastry (see page 4).	2 yolks of eggs.
Blackcurrant jam or lemon curd.	1 white of egg.
2 ozs. butter.	Almond essence.
2 ozs. sugar.	2 ozs. ground almonds.
	1 oz. cake crumbs.

Size of sandwich-tin, 8 inches diameter.

Method.—Line the sandwich-tin with the pastry. Spread a thin layer of jam or lemon curd over the pastry. Cream the butter and sugar, add the almond essence and the eggs, unbeaten, one at a time. Beat well, adding the ground almonds and cake crumbs and spread this mixture over the jam to three-quarters fill the pie. Cook on the hot baking tray in the oven for 55 minutes with the "Regulo" at Mark 4.

(2) CUSTARD TART.

Regulo Setting Mark 6
Time 40 Minutes

Ingredients—

2 eggs or 1 whole egg and 1 yolk.	} for the custard.
$\frac{1}{2}$ pt. milk. Pinch of salt.	
1 oz. sugar.	
Nutmeg.	
4 ozs. short crust pastry (see page 4).	

Size of sandwich tin, 8 inches diameter.

Method.—To make the custard: First heat the milk, then add it hot (not boiling) to the well beaten eggs. Add salt and sugar. Leave to cool.

Make the pastry as for short crust (see page 4) roll it out and line the greased sandwich-tin with it. Pour in the cold custard and grate over it a little nutmeg. Cook on the hot baking tray in the oven for 40 minutes with the "Regulo" at Mark 6.

NEW WORLD REGULO-CONTROLLED GAS OVEN

(3) FRUIT FLANS.

Regulo Setting and
Time as stated

Ingredients—

Fleur pastry (<i>see page 4</i>).	$\frac{1}{4}$ oz. gelatine.
A small tin of fruit or fresh straw-berries, cherries, or raspberries, etc.	Colouring. Sugar.

Method.—Line a flan or deep sandwich-tin with the pastry. Trim and decorate the edge. Prick the pastry at the bottom of the tin and cover lightly with a piece of greased paper. Place a few crusts on the paper. Bake on the baking tray for 20 minutes with the “Regulo” at Mark 5, remove the crusts and paper and bake for a further 5 minutes. Turn out of the tin carefully on to a rack and leave to cool.

To make the syrup :—Take $\frac{1}{4}$ pint of juice from the tinned fruit and soak and dissolve the gelatine in it. Colour as desired and add extra sugar, if required. Leave to cool but not to set. Arrange the fruit (well drained) in the cold flan case and pour the syrup over it. Leave to set and serve cold. Whipped cream can be piled upon the flan. When fresh fruit is used, juice from crushed or stewed fruit can be employed.

A second method of finishing the flan is to make a meringue mixture (*see Lemon Pie, page 8*), using two whites of eggs and 4 ozs. castor sugar, and to pile the mixture on to the fruit in place of the syrup. The flan must then be placed in the oven for 30 minutes with the “Regulo” turned to Mark 1. The flan can then be served hot or cold, but will not keep crisp for long.

(4) GAINSBOROUGH TART.

Regulo Setting Mark 5
Time 30 Minutes

Ingredients—

6 ozs. short pastry (<i>see page 4</i>).	2 ozs. castor sugar.
A little jam.	4 ozs. desiccated coconut.
1 oz. butter.	$\frac{1}{4}$ teaspoonful baking powder.
1 egg.	

Size of sandwich-tin, 8 inches diameter.

Method.—Line the sandwich-tin with the thinly-rolled pastry and spread with the jam. Melt the butter, stir in the beaten egg, sugar, coconut and the baking powder. Pour the mixture into the prepared pastry case and cook on the hot baking tray for 30 minutes with the “Regulo” at Mark 5.

TARTS AND TARTLETS COOKED IN THE

(5) LEMON PIE.

Regulo Setting Mark 1
Time 30 Minutes

Ingredients—

Fleur Pastry (*see page 4*).

$\frac{1}{4}$ pint water.	}	for filling.
1 oz. butter.		
2 yolks of eggs.		
2 ozs. sugar.		
1 oz. flour.		
Rind and juice of 1 lemon.		

2 whites of eggs.	}	for Meringue.
3 ozs. sugar.		

Size of sandwich tin, 8 inches diameter.

Method.—Prepare the flan case as on *page 7*.

To make the filling:—Bring the water and butter to the boil. Beat together the egg yolks, sugar and flour, and add to the boiling water whilst stirring briskly. Stir and cook until thick, then partly cool and add the lemon juice and grated rind. Turn the mixture into the flan case.

To make the meringue:—Whip the whites of eggs until quite stiff, add one-third of the sugar and whip until the mixture is again stiff. Fold in the remainder of the sugar and pile the meringue over the lemon mixture.

Bake for 30 minutes with the “Regulo” at Mark 1. Serve hot or cold.

(6) OPEN TREACLE TART.

Regulo Setting Mark 6
Time 30 Minutes

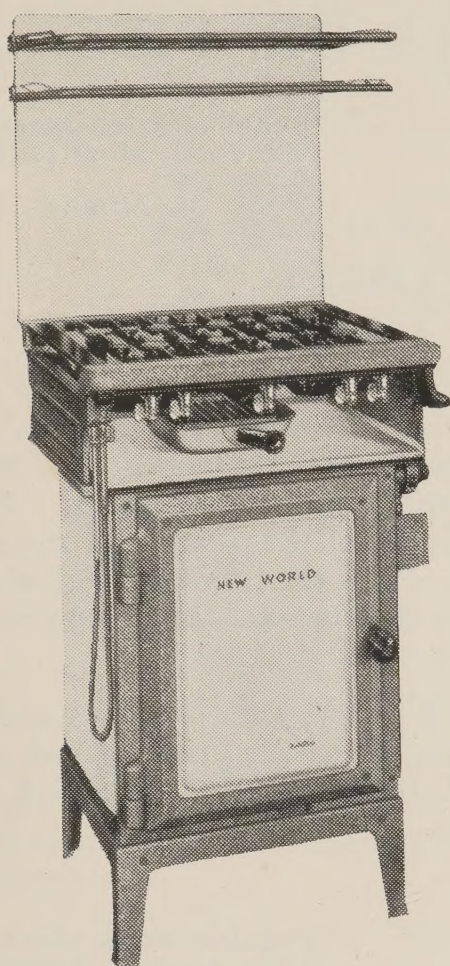
Ingredients—

4 ozs. Short crust pastry (*see page 4*).
2–3 ozs. breadcrumbs.
Golden syrup.
Pinch of ginger or a little lemon juice.

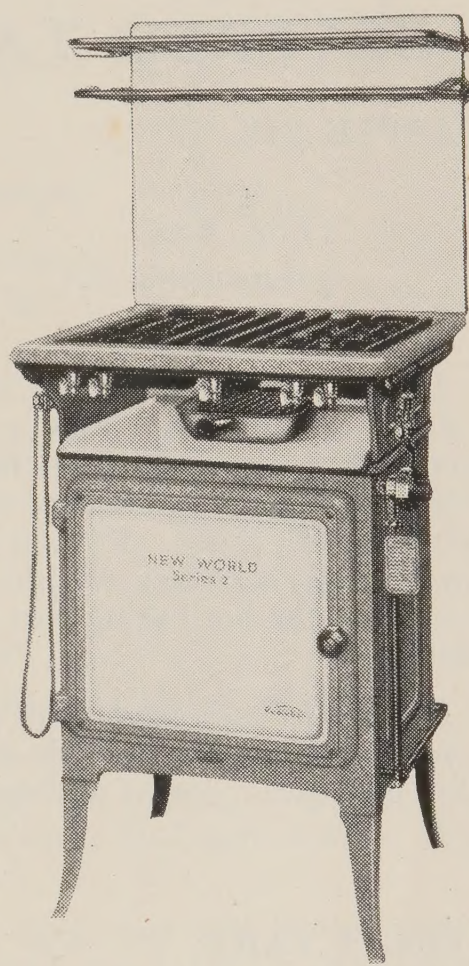
Size of plate, 8 inches diameter.

Method.—Roll out the pastry and line a metal plate or flan tin. Put in a layer of crumbs, then golden syrup. Sprinkle lemon juice or ginger over the syrup. Cover with the remainder of the crumbs. Cook on the hot baking tray in the oven for 30 minutes with the “Regulo” at Mark 6.

NEW WORLD REGULO-CONTROLLED GAS OVEN



NEW WORLD



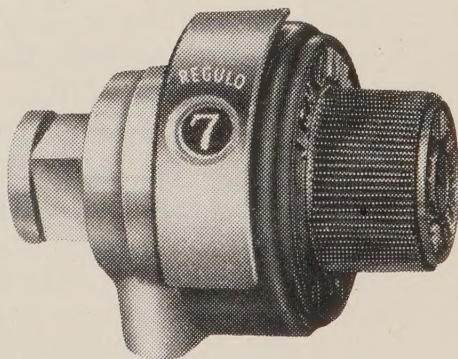
NEW WORLD—Series 2

Additional sizes of the New World Gas Cooker have recently been introduced. These additional cookers are known as New World—Series 2, and are thus described on the door panel.

The illustrations above show typical examples of the two types.

THE REGULO HEAT CONTROLLER

The figures on the Regulo dial represent the complete range of oven heats required for every variety of cooking. To use the Regulo, set the dial to the number required, turn the oven tap on full, light the gas and close the door. Allow 15 minutes heating with "Regulo" settings up to Mark 7 and 20-25 minutes with higher marks. When the oven is hot, insert the food and close the door tightly. At the end of the prescribed time remove the food. During the whole cooking period the oven is left entirely to itself and it is not necessary to open the door from the time the food is inserted until it is finally removed, perfectly cooked. When using the "Regulo," always keep the oven tap full on.



COVERED TARTS OR PIES.

(1) APPLE PIE.

Regulo Setting Mark 6
Time 50 Minutes for
large size
Time 35 Minutes for
small size

Ingredients—

12 ozs. flour.

$\frac{1}{4}$ teaspoonful salt.

6 ozs. butter.

1 lb. apples.

4 ozs. sugar.

Method.—Peel and cut up the apples. Make a short crust of the flour, salt and fat. Line a tin-plate or deep sandwich-tin of 9 inches diameter with about half the pastry and put in half the apples. Add the sugar and cover with the remaining apples. No water should be added. Roll the remainder of the pastry to a round, damp the edges and place over the fruit. Press the edges well together and cook on the hot baking tray for 50 minutes with the “Regulo” at Mark 6.

For smaller pies, made with $\frac{1}{2}$ lb. of pastry, $\frac{3}{4}$ lb. of apples and 3 ozs. sugar, roll the pastry thinly and slice the apples finely. Cook on the hot baking tray for 35 minutes with the “Regulo” at Mark 6.

(2) FRUIT TART.

Regulo Setting Mark 6
Time as given below

Ingredients—

$\frac{1}{2}$ lb. short crust pastry

(see page 4).

2 lbs. fruit.

1 $\frac{1}{2}$ pint size dish.

Sugar to sweeten.

Water.

Method.—Prepare the fruit and place in a pie dish with the sugar. Leave to stand a short time, then stir up. Add a little water. Roll out the pastry a little larger than the pie-dish. Trim off a strip about $\frac{1}{2}$ inch wide. Damp the edge of the pie-dish and cover with the strip. Damp this pastry and then cover with the remainder, being careful not to stretch the pastry or it will shrink away from the edge of the dish. Trim and decorate the edges with a knife. Stand the tart on a tin and bake with the “Regulo” at Mark 6 for 40–50 minutes if raw fruit is used, or 30–40 minutes if cooked fruit is used.

The time will also vary according to the thickness of the pastry which should be rolled to suit individual taste.

NEW WORLD REGULO-CONTROLLED GAS OVEN

(3) GERMAN APPLE TART.

Regulo Setting Mark 6
Time 30 Minutes

Ingredients—

1 $\frac{3}{4}$ lbs. apples.	}	Filling.
$\frac{1}{4}$ lb. dates.		
$\frac{1}{2}$ oz. butter.		
$\frac{1}{4}$ lb. brown sugar.		
$\frac{1}{2}$ teaspoonful ground cinnamon.		
$\frac{1}{2}$ teaspoonful ground ginger.		

$\frac{1}{2}$ lb. flour.	}	Pastry.
Pinch of salt.		
$\frac{1}{2}$ teaspoonful baking powder.		
$\frac{1}{2}$ teaspoonful powdered cinnamon.		
2 ozs. sugar.		
$\frac{1}{4}$ lb. butter.		
Yolk of one egg.		
1 teaspoonful lemon juice.		

Size of sandwich or flan-tin, 8 inches diameter.

Method to make the Filling.—Peel, core and slice the apples. Stone and cut up the dates. Stew the apples, dates and other ingredients together with a very little water until quite tender. Allow to cool.

To make the Pastry.—Pass the flour, salt and baking powder through a sieve, add the cinnamon and sugar and rub in the butter. Mix to a short paste with the egg, lemon juice and just sufficient water. Roll out the paste and line the tin. Fill with the apple mixture. Damp the edge of the pastry and cover with the remains of the pastry rolled to a round. Press the edges together. Cook on the hot baking tray in the oven for 30 minutes with the “Regulo” at Mark 6.

(4) MINCE PIES.

Ingredients—

Pastry—Rough Puff, Puff or Short
Crust (*see pages 4 and 5*).
Mincemeat.

Regulo Setting Mark 8
Time 20 Minutes (for
Rough Puff or Puff
Pastry)
Regulo Setting Mark 7
Time 20 Minutes (for
Short Crust Pastry)

Method.—Roll out the pastry and cut into rounds. Place half the rounds on the baking tray or in patty pans on the baking tray. Fill up with mincemeat, damp the edges of the pastry and cover with the remaining rounds. Make a hole in the top of each with a skewer. Bake in the oven for 20 minutes with the “Regulo” at Mark 8 for Rough Puff or Puff Pastry, or Mark 7 for Short Crust Pastry.

TARTS AND TARTLETS COOKED IN THE

(5) SMALL FRUIT PIES.

Regulo Setting Mark 7
Time 25 Minutes

Ingredients—

$\frac{1}{2}$ lb. short crust pastry (<i>see</i>	Sugar to taste.
<i>page 4</i>).	8 small custard tart tins.
$\frac{1}{2}$ – $\frac{3}{4}$ lb. fruit (raw).	

Method.—Roll out the pastry and cut into 8 rounds to line the tins and 8 to cover. Fit the lining of pastry neatly into the tins. Fill with fruit and sugar, damp the edges and cover with the smaller rounds. Stand the tins on a tray and bake for 25 minutes with the “Regulo” at Mark 7.

PUFFS AND PATTIES.

(1) APPLE PUFFS.

Regulo Setting Mark 8
Time 20-25 Minutes

Ingredients—

$\frac{1}{2}$ lb. rough puff pastry (<i>see page 5</i>).	Lemon rind.
$1\frac{1}{2}$ medium size cooking apples.	White of egg.
Sugar to sweeten.	

Method.—Roll the pastry thinly and cut into 8 squares. Peel, core and slice the apples thinly into a bowl. Add sufficient sugar and lemon rind to flavour. Mix together and then place in 8 portions on the pastry. Damp the edges and fold the pastry over corner to corner to make triangular-shaped puffs. Twist the corners and turn up the edges, pressing them well together. Place on baking trays. Brush over with water or white of egg and sprinkle with castor sugar.

Bake with the “Regulo” at Mark 8, allowing 20 minutes for the top tier and 25 minutes for the lower tier.

(2) JAM PUFFS.

Regulo Setting Mark 8
Time 15 Minutes

Ingredients—

Trimnings of puff or rough puff	White of 1 egg.
pastry (<i>see page 5</i>).	Castor sugar.
Jam.	

Method.—Fold the trimmings of pastry together and roll out very thinly. Cut into large rounds. Place a small spoonful of jam in the middle of each round. Damp the edges with beaten white of egg or water. Fold the pastry to the centre into a three-cornered shape—make sure the flaps are sealed together and twist the corners. Place on the baking tray with the folded sides underneath. Brush over with white of egg and sprinkle lightly with castor sugar. Bake in the oven for 15 minutes with the “Regulo” at mark 8.

(3) LEMON PUFFS.**Regulo Setting Mark 9
Time 15 Minutes***Ingredients—*

$\frac{1}{2}$ lb. puff pastry (<i>see page 5</i>).	Rind and juice of 1 lemon.
2 ozs. butter.	Yolks of 3 eggs.
6 ozs. sugar.	White of 1 egg.

Method.—Roll out the pastry about a quarter of an inch thick, cut in rounds with a plain or fancy cutter; cut the centres halfway through with a small cutter; place on a baking tray and cook for 15 minutes on middle shelf of oven with the “Regulo” at Mark 9. When baked, remove the centres, thus forming patty cases. Put the other ingredients into a saucepan and stir over a very gentle heat until the mixture becomes about as thick as honey; when cold, fill each patty case. The mixture will keep in a covered jar.

TARTLETS AND CHEESE CAKES.**(1) APPLE CHEESE CAKES.****Regulo Setting Mark 6
Time 25 Minutes***Ingredients—*

4 ozs. short or puff pastry (<i>see pages 4 and 5</i>).	1 oz. butter.
$\frac{1}{2}$ lb. apples.	3 ozs. brown sugar.
3 cloves.	2 eggs.

To make one dozen cheese cakes.

Method.—Roll out the pastry, cut into rounds and line some small patty tins. Peel, core and cut the apples in quarters. Put them into a pan with 1 tablespoonful of water and the cloves, stew until soft; add the sugar and butter, and when dissolved rub all through a fine wire sieve. Beat up the eggs and add to apples. Put a teaspoonful of this mixture into each patty case. Bake for 25 minutes with the “Regulo” at Mark 6. The cakes may be covered with water icing flavoured with lemon.

(2) BORAMUS TARTS.**Regulo Setting Mark 6
Time 20 Minutes***Ingredients—*

6 ozs. short crust pastry	2 ozs. flour.
Apricot jam or marmalade.	$\frac{1}{4}$ teaspoonful baking powder.
2 ozs. butter.	1 lemon or orange.
2 ozs. castor sugar.	Water icing.
1 egg.	
1 dozen custard tartlet tins.	

TARTS AND TARTLETS COOKED IN THE

Method.—Roll the pastry thinly, cut into rounds and line the custard tartlet tins. Place a $\frac{1}{2}$ teaspoonful of the jam or marmalade at the bottom of each.

Beat the butter and sugar to a cream, add the egg and beat well into the cream. Stir in the flour and baking powder, sifted together, and the grated rind of the fruit. Three-quarters fill each tin with the mixture. Stand the tins on a baking tray and bake for 20 minutes with the "Regulo" at Mark 6.

When the tarts are cold, ice the top with water icing flavoured with the juice of the fruit.

(3) BREAD CHEESE CAKES.

Regulo Setting Mark 6
Time 25 Minutes

Ingredients—

4 ozs. short or rough puff pastry (see pages 4 and 5).	2 ozs. sugar.
$\frac{1}{4}$ pint milk.	A little grated nutmeg.
1 oz. butter.	2 ozs. currants.
$\frac{1}{4}$ lb. white breadcrumbs.	A little grated lemon rind.
	2 eggs.
	2 tablespoonfuls jam.

To make one dozen cheese cakes.

Method.—Roll out the pastry, cut into rounds and line the patty tins. Heat the milk and butter in a saucepan and, when boiling, pour over the breadcrumbs, sugar and nutmeg; add the currants and a little grated lemon rind. Next add the beaten yolks of the eggs and the whites whipped to a stiff froth. Put a little jam in each patty case, and then a good teaspoonful of the prepared mixture. Bake for 25 minutes with the "Regulo" at Mark 6.

(4) CURD CHEESE CAKES.

Regulo Setting Mark 6
Time 25 Minutes

Ingredients—

$\frac{1}{2}$ pint milk.	$2\frac{1}{2}$ ozs. sugar.
$\frac{1}{2}$ teaspoonful rennet.	1 oz. currants.
2 yolks of eggs.	$\frac{1}{2}$ oz. cake crumbs.
1 oz. butter (melted).	$\frac{1}{4}$ lb. short or rough puff
Grated rind of half a lemon.	pastry (see pages 4 and 5).
Grated nutmeg to taste.	
1 dozen patty tins.	

NEW WORLD REGULO-CONTROLLED GAS OVEN

Method.—Warm the milk to blood heat (98°F.), add the rennet and leave to stand until set as a curd. Pour the curd on to a hair sieve or into folded muslin placed over a bowl and leave it to drip for 3 hours or longer, occasionally pressing it with a wooden spoon. Place the dried curd in a bowl and mix with the beaten yolks, melted butter and other ingredients. Roll the pastry thinly and line one dozen patty tins. Place a good spoonful of the mixture in each tin. Stand the tins on a tray and bake for 25 minutes with the “Regulo” at Mark 6.

(5) JAM TARTLETS.

**Regulo Setting and
Times as stated**

Ingredients—

Any kind of pastry.

Jam.

Method.—Roll out the pastry and cut with a fluted cutter into rounds. Place the pastry in patty tins and not more than three-quarters fill with jam. Place the tins on a tray and bake in the oven. When using rough puff pastry use deep tins or cut out as for lemon puffs (*see page 13*) and fill with jam after cooking.

Bake tarts made with short crust pastry for 15 minutes at Mark 7.

Bake tarts made with fleur pastry for 25 minutes at Mark 5.

Bake tarts made with rough puff pastry for 12 minutes at Mark 8.

(6) MACAROON CHEESE CAKES.

**Regulo Setting Mark 4
Time 30 Minutes**

Ingredients—

Fleur pastry (*see page 4*).

1 oz. ground almonds.

Raspberry jam.

2 teaspoonfuls ground rice.

Whites of 2 eggs.

Almond essence or orange

2 ozs. castor sugar.

flower water.

Method.—Line a dozen patty tins with the fleur pastry and put a very little raspberry jam in each. Whip the whites of eggs stiffly and add the flavouring and all the rest of the ingredients well mixed together. Stir the mixture together lightly and put a good teaspoonful into each tartlet, completely covering the jam. Bake for 30 minutes with the “Regulo” at Mark 4.

NEW WORLD REGULO-CONTROLLED GAS OVEN

(7) ORANGE CHEESE CAKES.

Regulo Setting Mark 6
Time 25 Minutes

Ingredients—

4 ozs. rough puff pastry (see page 5).	2 ozs. sponge cake crumbs.
1½ ozs. butter.	Grated rind of 1 orange.
1½ ozs. sugar.	1 tablespoonful orange juice.
1 egg.	

Method.—Roll out the pastry, cut in rounds and line a dozen patty tins. Beat the butter and sugar to a cream, add egg and cake crumbs, the grated rind and orange juice. Put a teaspoonful of the mixture into the patty cases and bake for 25 minutes with the “Regulo” at Mark 6.

(8) PEACH TARTLETS.

Regulo Setting Mark 7
Time as stated

Ingredients—

Rich short pastry (see page 4).	Whites of 2 eggs.
Small tin peaches.	4 ozs. castor sugar.
	Vanilla or almond essence.

To make one dozen.

Method.—Line some large patty tins with the pastry, prick the centres with a fork and bake for 15 minutes with the “Regulo” at Mark 7. When baked, put half a peach into each pastry case, whip the whites of eggs until very stiff, fold in the castor sugar and flavouring. Put a spoonful of the meringue on top of each peach, and place for 10 minutes on bottom-plate of oven, to brown and set the meringue. Serve hot or cold.

(9) POLISH TARTS.

Regulo Setting Mark 9
Time as stated

Ingredients—

Puff pastry (see page 5).	Strawberry jam.
Apricot jam.	White of egg or cream.

Method.—Roll some puff pastry very thinly, cut into squares of 5 or 6 inches, damp the corners and fold each into the centre. Bake for 12 minutes with the “Regulo” at Mark 9; fill two corners with strawberry jam and two with apricot jam; decorate the centre with whipped cream or whipped white of egg. If cream is used, the tartlets must be cold; if white of egg is preferred, sprinkle with sugar and put back on bottomplate of oven for 5 minutes to set.

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